

## INFORMATION DISCLOSURE STATEMENT

Applicant : Lowe et al.  
App. No : Unknown  
Filed : Herewith  
For : PROCESS FOR PRODUCING  
YOGHURT WITH CONTROLLED  
TEXTURE AND CONSISTENCY  
Examiner : Unknown  
Art Unit : Unknown

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

Dear Sir:

Enclosed for filing in the above-identified application is a PTO/SB/08 Equivalent listing 3 references to be considered by the Examiner. Also enclosed are 3 foreign patent references and/or non-patent literature as listed on the Information Disclosure Statement.

This Information Disclosure Statement is being filed within three months of the filing date, with an RCE or before receipt of a first office action after an RCE and no fee is required.

The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment, to Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: February 17, 2006

By: 

Andrew N. Merickel  
Registration No. 53,317  
Attorney of Record  
Customer No. 20,995  
(415) 954-4114

<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>	Application No.	Unknown	
	Filing Date	Herewith	
	First Named Inventor	Lowe et al.	
	Art Unit	Unknown	
(Multiple sheets used when necessary)		Examiner	Unknown
SHEET 1 OF 1		Attorney Docket No.	DAIRY88.018APC

NON PATENT LITERATURE DOCUMENTS			
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>1</sup>
/LAW/	1	AUGUSTIN et al., "Use of blends of skim milk and sweet whey protein concentrates in reconstituted yogurt", The Australian Journal of Dairy Technology, April 2003, Vol. 58, No. 1	
/LAW/	2	BRITTEN et al., "Acid-induced gelation of whey protein polymers: effects of pH and calcium concentration during polymerization", 2001, pages 609-617	
/LAW/	3	O'KENNEDY et al., "Evaluation of milk protein interaction during acid gelation using a simulated yoghurt model", 2000, pages 187-190	

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Examiner Signature	/Leslie Wong/	Date Considered	03/27/2009
*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.			

T<sup>1</sup> - Place a check mark in this area when an English language Translation is attached.

Andrew N. Merickel, Ph.D.  
415-217-8396  
americkel@kmob.comMAIL STOP PCT  
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Alexandria, VA 22313-1450**CERTIFICATE OF MAILING BY "EXPRESS MAIL"**

**Attorney Docket No.** : DAIRY88.018APC

**Applicant(s)** : Lowe et al.

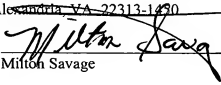
**For** : PROCESS FOR PRODUCING YOGHURT  
WITH CONTROLLED TEXTURE AND  
CONSISTENCY

**Attorney** : Andrew N. Merickel

**"Express Mail" Label No.** : EV 793087258 US

**Date of Deposit** : February 17, 2006

I hereby certify that the accompanying

Transmittal letter; International Application 22 in pages; Preliminary  
Amendment in 5 pages; International Search Report in 2 pages; Information  
Disclosure Statement, PTO Form PTO/SB/08 Equivalent with 3 references  
enclosed; Check(s) for Filing Fee(s); Return Prepaid Postcardare being deposited with the United States Postal Service "Express Mail Post Office to  
Addressee" service under 37 CFR 1.10 on the date indicated above and are addressed to the  
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